

1/5

FIG. 1

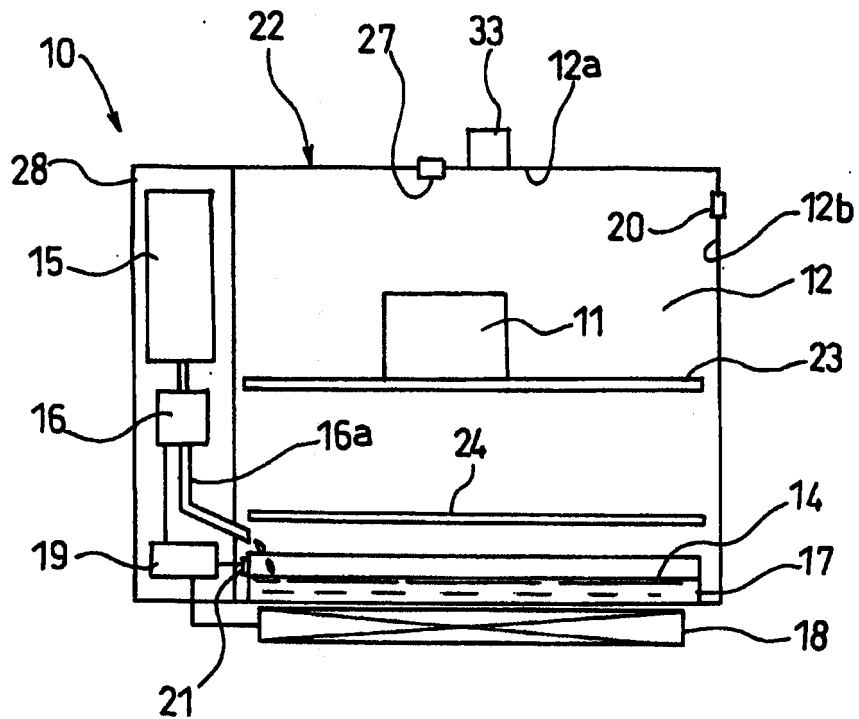
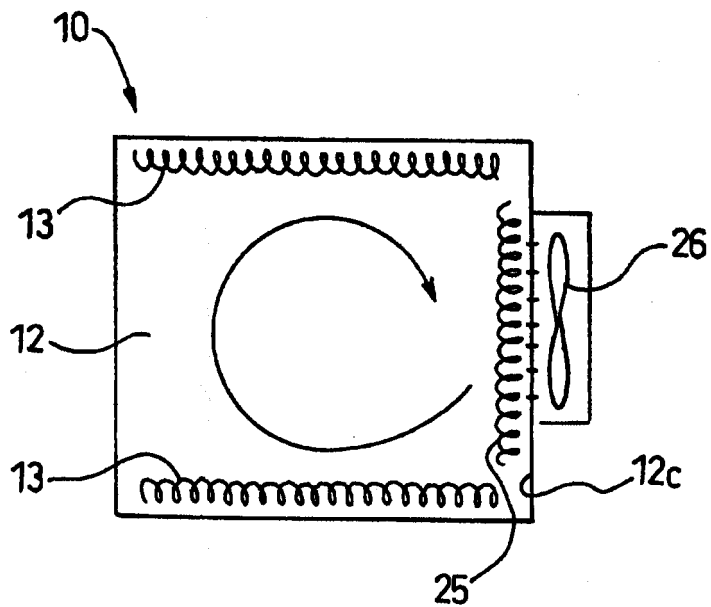
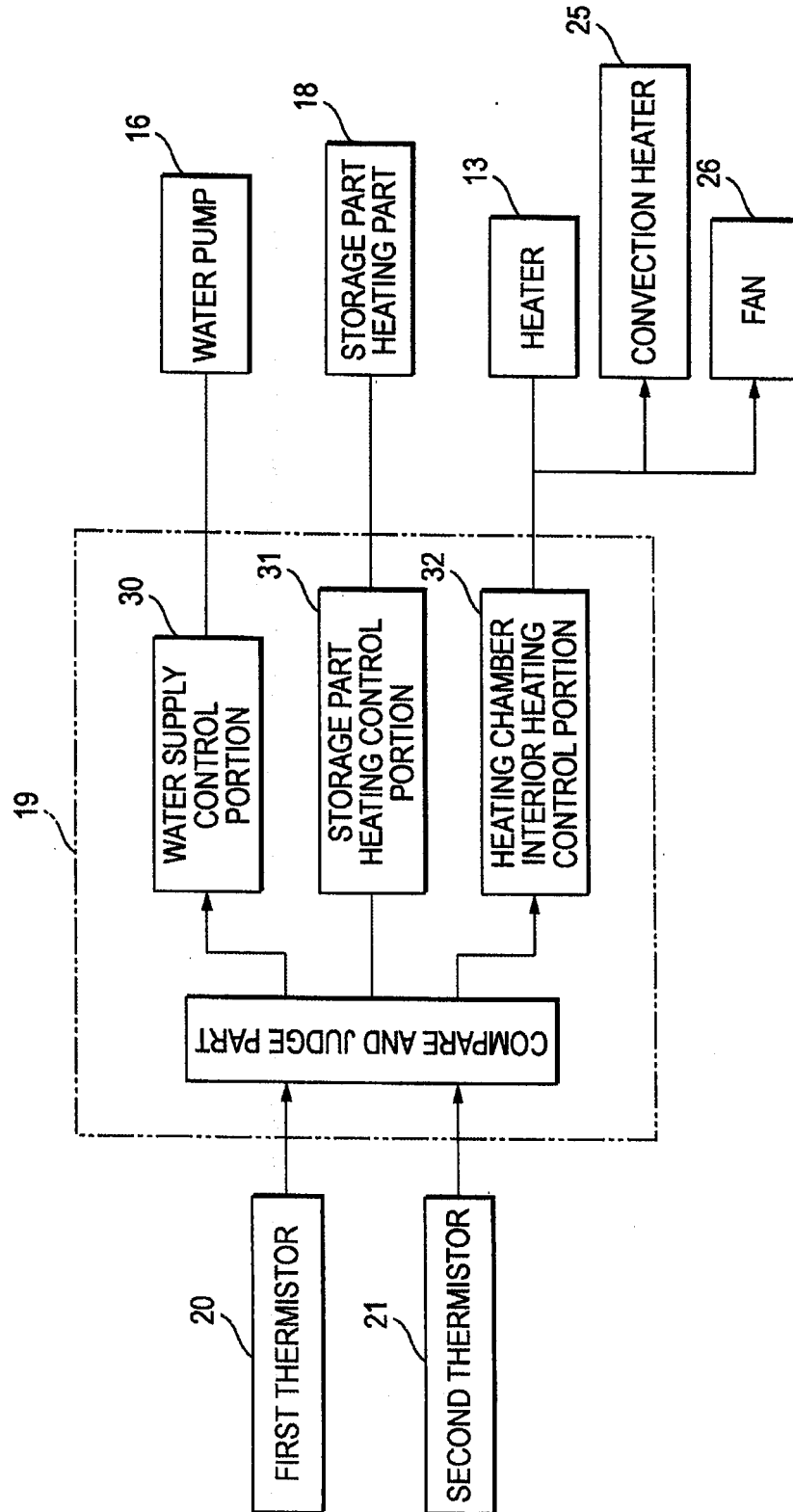


FIG. 2



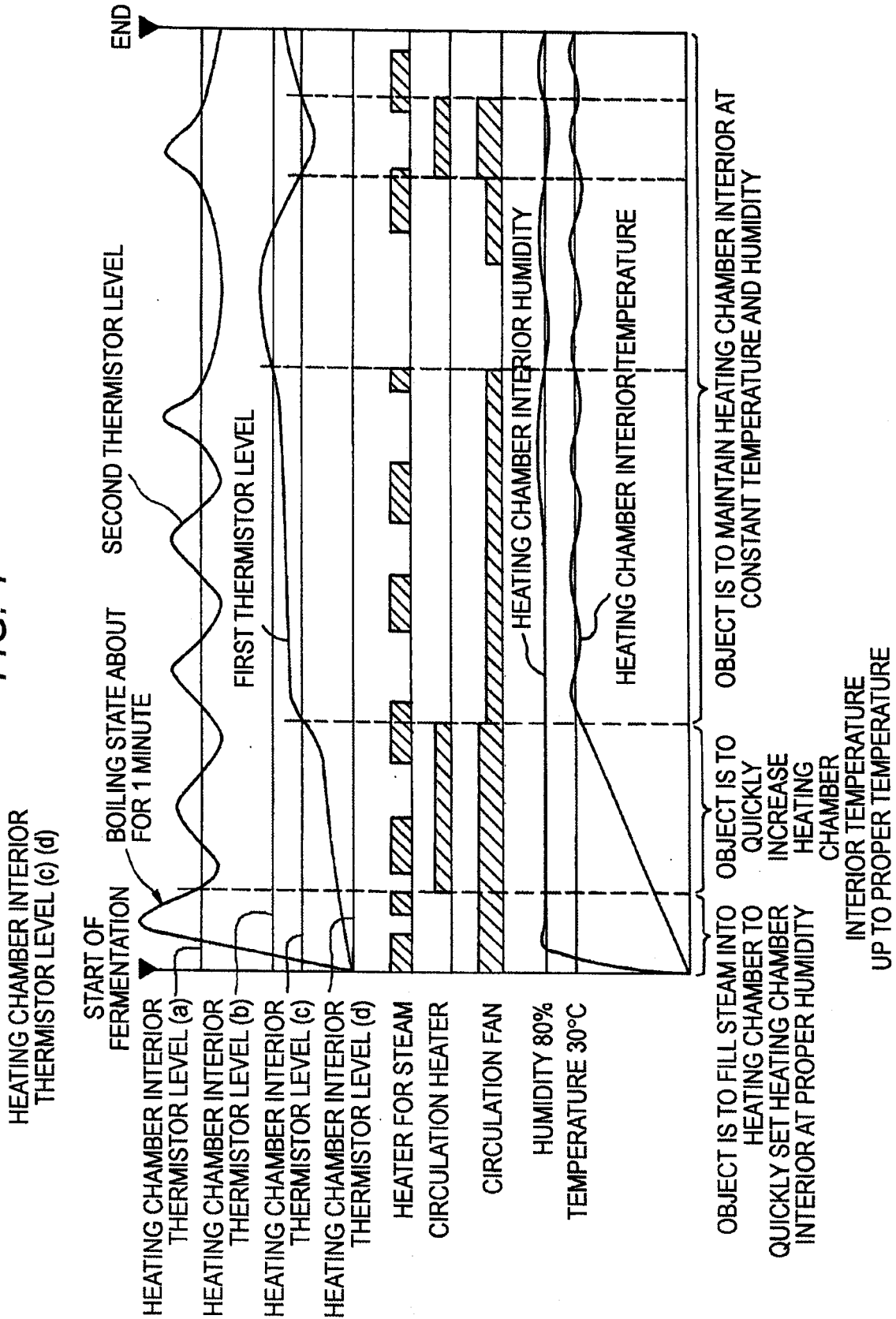
2/5

FIG. 3



3/5

FIG. 4



4/5

FIG. 5

	STATE OF HUMIDITY WITHIN HEATING CHAMBER	STATE OF TEMPERATURE WITHIN HEATING CHAMBER	EVALUATION
MICROWAVE FERMENTATION	× SHORT HUMIDITY	△ TO MAINTAIN TEMPERATURE WITHIN HEATING CHAMBER IS DIFFICULT	△ TO MAINTAIN PROPER HUMIDITY AND PROPER TEMPERATURE WITHIN HEATING CHAMBER CONSTANT IS DIFFICULT
HEATER FERMENTATION	× SHORT HUMIDITY	○	△ WHEN USING A COOKING APPARATUS, USE OF THIS METHOD IS NORMAL
STEAM FERMENTATION	○	△ TO MAINTAIN TEMPERATURE WITHIN HEATING CHAMBER IS DIFFICULT	△ TO MAINTAIN PROPER HUMIDITY AND PROPER TEMPERATURE WITHIN HEATING CHAMBER CONSTANT IS DIFFICULT
HEATER FERMENTATION + STEAM	○ HUMIDITY CONTROL BY EQUIPMENT IS POSSIBLE	△ ~ ○ TWO OR MORE HEATING SOURCES + BOILING ENERGY MAKES IT DIFFICULT TO MAINTAIN UNIFORM TEMPERATURE WITHIN HEATING CHAMBER	○ BECAUSE OF ARBITRARY SETTING, CONTROL OF HUMIDITY, TEMPERATURE AND TIME ON COOKING APPARATUS SIDE IS POSSIBLE
HEATER FERMENTATION + STIRRING OPERATION + STEAM	○ OPTIMUM CONTROL OF HUMIDITY WITHIN HEATING CHAMBER BY EQUIPMENT IS POSSIBLE	○ OPTIMUM CONTROL OF TEMPERATURE WITHIN HEATING CHAMBER BY EQUIPMENT IS POSSIBLE	○ BECAUSE OF ARBITRARY SETTING, CONTROL OF HUMIDITY, TEMPERATURE AND TIME ON COOKING APPARATUS SIDE IS POSSIBLE
HEATER FERMENTATION + STIRRING OPERATION + STEAM (NO BOILING CONTROL)	○ OPTIMUM CONTROL OF HUMIDITY WITHIN HEATING CHAMBER BY EQUIPMENT IS POSSIBLE	◎ BECAUSE OF NO BOILING CONTROL, FURTHER OPTIMUM CONTROL OF TEMPERATURE WITHIN HEATING CHAMBER BY EQUIPMENT IS POSSIBLE	◎ BECAUSE OF ARBITRARY SETTING, OPTIMUM AND UNIFORM CONTROL OF HUMIDITY, TEMPERATURE AND TIME ON COOKING APPARATUS SIDE IS POSSIBLE

5/5

FIG. 6

